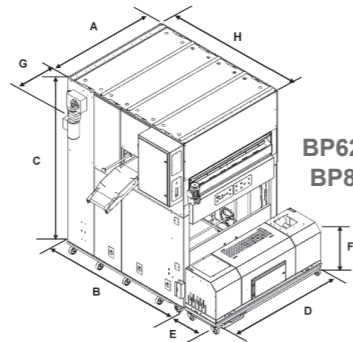
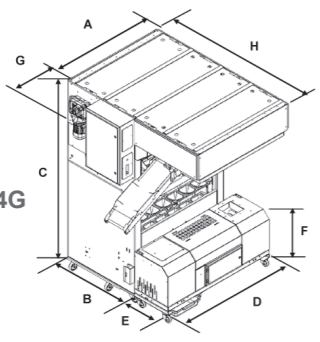


# BP Range



BP62 - BP62G -  
BP84 - BP84G

BP74 - BP74G

## DIMENSIONS

| Models                           | BP62 | BP62 G | BP74 | BP74 G | BP84 | BP84 |
|----------------------------------|------|--------|------|--------|------|------|
| Useful gutter length (mm)        | 1060 | 1240   | 1060 | 1240   | 1060 | 1240 |
| A - Width (mm)                   | 1370 | 1550   | 1370 | 1550   | 1370 | 1550 |
| B - Depth (mm)                   | 1440 | 1440   | 1440 | 1440   | 1870 | 1870 |
| C - Hauteur (mm)                 | 2440 | 2440   | 2440 | 2440   | 2440 | 2440 |
| D - Height (mm)                  | 1510 | 1690   | 1510 | 1690   | 1510 | 1690 |
| E - Loader depth (mm)            | 530  | 530    | 530  | 530    | 530  | 530  |
| F - Loader height (mm)           | 720  | 720    | 720  | 720    | 720  | 720  |
| A+G - Maximum overall width (mm) | 1620 | 1800   | 1620 | 1800   | 1620 | 1800 |
| H - Maximum overall depth (mm)   | 1440 | 1440   | 2400 | 2400   | 1870 | 1870 |
| Weight (kg) *                    | 850  | 900    | 950  | 1050   | 1000 | 1100 |
| Loader weight (kg)               | 150  | 170    | 150  | 170    | 150  | 170  |

\* Proofing cabinet only

## CAPACITIES

| Modèles  | BP62 | BP62 G | BP74 | BP74 G | BP84 | BP84 |
|--|------|--------|------|--------|------|------|
| Total numbers of carriers                            | 62   | 62     | 74   | 74     | 84   | 84   |
| <b>MANUAL</b>  |      |        |      |        |      |      |
| <b>Manual version (max. 650 g)</b>                   |      |        |      |        |      |      |
| Number of pockets/carriers                           | 6    | 7      | 6    | 7      | 6    | 7    |
| Total number of dough pieces                         | 372  | 434    | 444  | 518    | 504  | 588  |
| <b>Manual version (max. 1000 g)</b>                  |      |        |      |        |      |      |
| Number of pockets for «bread loaves»/ carriers       | 5    | 6      | 5    | 6      | 5    | 6    |
| Total number of «bread loaves» 1 kg                  | 310  | 372    | 370  | 444    | 420  | 504  |
| <b>AUTOMATIC</b>                                     |      |        |      |        |      |      |
| <b>Automatic version (max. 650 g)</b>                |      |        |      |        |      |      |
| Number of pockets/carriers                           | 6    | 7      | 6    | 7      | 6    | 7    |
| Useful number of dough pieces                        | 312  | 364    | 378  | 441    | 444  | 518  |
| <b>Automatic version (max. 1000 g)</b>               |      |        |      |        |      |      |
| Useful number of pockets for «bread loaves»/carriers | 5    | 6      | 5    | 6      | 5    | 6    |
| Useful number of pockets for «bread loaves» 1 kg     | 260  | 312    | 315  | 378    | 370  | 444  |

**Nota :** On all BP proofers, the rollover device is retractable. Consequently, BP intermediate proofers can be completely filled. In this case, the number of used pocket trays corresponds to the total number of pocket trays.



BPU 013 - 07/2019  
Photographs and illustrations not contractual

BP 54 - Rue Benoît Frachon - F-26802 Portes-Les-Valence Cedex - Phone: +33 (0)475 575 500  
contact@bertrand-puma.fr - www.bertrand-puma.fr



# BP INTERMEDIATE PROOFER



BP Automatic version



BP Manual version



### A complete range:

Manual or automatic, 62 to 84 pocket trays, available in 2 width sizes, for a production from 160 to 588 dough pieces.

### Guaranteed rate of 1200 pieces/hour

Which significantly reduces preparation time in comparison with manual loading.

### Guarantee of future proof services:

The self-bearing body of the intermediate proofer in epoxy painted steel is food quality. Spacer shaft ensures excellent rigidity.

### Easy maintenance and servicing.

The whole intermediate proofer is mobile, thanks to casters (two of which fitted with brakes) set underneath the body. The limit switches are adjustable outside without disassembling.

### MINI GROUP: A VERSATILE AND COMPLETE SOLUTION, ADAPTED TO YOUR NEEDS

With complete automation of the dividing, rounding, proofing and moulding operations, automatic groups can produce a large range of products of consistent quality.



**Division**  
Volume divider: open hopper - closed manual or automatic hopper



**Rounding**  
Rounder on loader - Rounder on stand



**Proofing**  
BERTRAND PUMA intermediate proofer, 3 models available in 2 widths



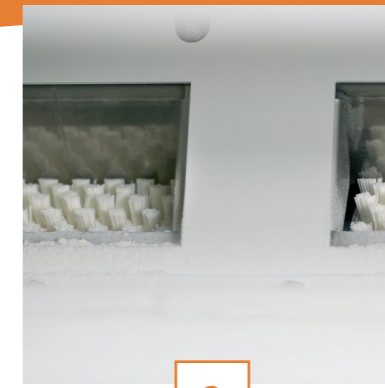
**Moulding**  
Vertical moulder: EURO 2000  
Horizontal moulder: NOVA



1

The pocket trays consist of 3 bars, one weighed down which confers an excellent rigidity and stability to them. They can receive pockets of 650g and 1000g and synthetic felt or monofilament gutters.

The pockets on thermoformed frame are very easy to assemble and to remove.



2

The flour-dusting "pocket to pocket" saves flour and reduces flour dust in suspension in the bakery atmosphere.



3

The intermediate proofer can be completely filled (in the manual or automatic version) using a disengaging rollover device.



4

The loading surface on the manual version is covered with felt to make rounding easier.



5

Using the "mirror" lid, the baker can check the remaining flour level at a glance.



6

In the event of a power cut, it is possible to unload the intermediate proofer manually. An emptying key is provided for this purpose.



7

Connectors in the electric cabinet make assembly easy. Maintenance is easier as the loader and divider are easily disconnected.



8

In the automatic version, the hook stabilises the pocket tray during loading by the pallet loader; there is no risk of tipping over and losing dough pieces.



9

Flour is collected beneath the pallet loader via a removable plastic container.

